

Clocktower Dining Room - Level 1

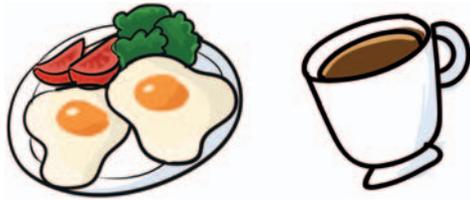
The servery provides breakfast and lunch with appetising and healthy dishes from across the world. A range of salads are available from the salad bar. Open 8.30am to 3.00pm, Monday to Friday.

Vickers Shop

A deli style range of sandwiches, snacks and drinks offered Monday to Friday, 10.00am to 1.30pm.

Huntsman Dining Room - Level C

Open 7 days a week, 7.00am to 7.00pm. The hot servery provides breakfast, lunch and supper with appetising and healthy dishes from around the world. We offer a **'grab n go' selection** of pre-packed sandwiches, snacks and beverages.



Huntsman Deli Bar

The deli bar has an extensive range of sandwich fillings and bread types to suit anyone's tastes along with a selection of snacks and beverages. Open Monday to Friday, 10.00am to 1.30pm.

MSRC Herries Road

A 'grab n go' selection of pre-packed sandwiches, paninis, toasties, hot and cold beverages. Open Monday to Friday, 10.00am - 1.30pm.

Compliments, comments and complaints

For more information or to see a member of the catering team, please do not hesitate to ask the ward to contact us.

Find us on Facebook:

@SheffieldTeachingHospital

Follow us on Twitter: **@SheffieldHosp**



The Soil Association Food for Life Served Here scheme is a way of recognising caterers who use freshly prepared, local, seasonal and organic ingredients, such as potatoes and vegetables from Derbyshire, Lincolnshire and Lancashire, fish sourced from sustainable stock and meat from Yorkshire and Derbyshire farmers. We are continually working to produce the healthiest and most delicious menu we can for our patients. Enjoy our 2 week seasonal menu which offers freshly prepared on site meals. We guarantee no undesirable additives, sweeteners, colourings or artificial trans fats are used in our recipes.

Alternative formats can be available on request. Email: alternativeformats@sth.nhs.uk

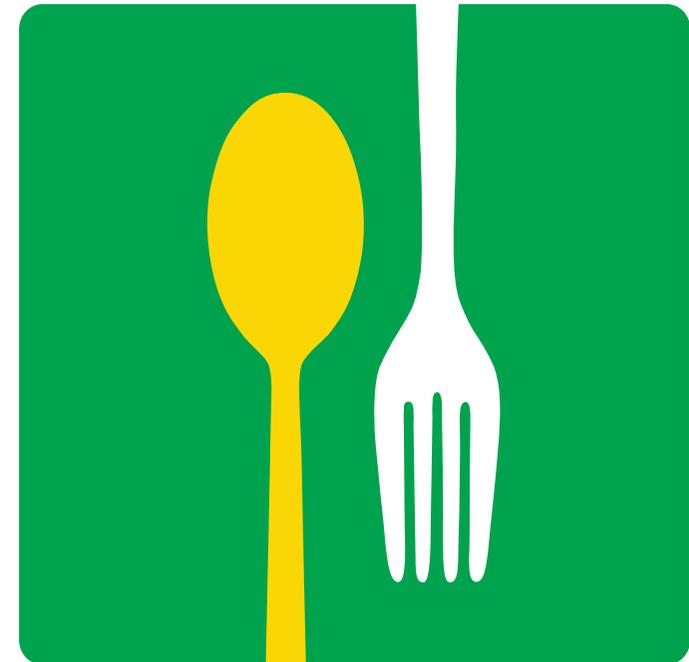
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A guide to catering services

Northern General Hospital

i Information for patients Catering Services



**PROUD
TO MAKE A
DIFFERENCE**

SHEFFIELD TEACHING HOSPITALS NHS FOUNDATION TRUST



Menu options

Our menu offers choice and variety to ensure every dish is nutritionally balanced and tastes good. All our meals are produced by the Trust Catering team, using fresh and many local and sustainably sourced ingredients.

We provide breakfast, lunch and an evening meal, as well as hot and cold beverages throughout the day.

Breakfast A range of cereals, toast, spreads and preserves, accompanied by fruit juice, tea and coffee.

Lunch A light meal consisting of homemade soup, sandwiches, main meals and desserts.

Supper The main meal of the day consists of a hot or cold meal choice, vegetables and potatoes, and a hot or cold dessert.

Meal choices are offered at the time of the meal service, including the option to select a suitable portion size for your appetite.

Missed a meal? We hope that our menu and snacks will satisfy all of your nutritional needs. However there may be occasions when you are away from the ward at meal times or perhaps unable to eat the meals provided. Should this be the case, we can offer a range of snack items or light meal alternatives, known as 'snack boxes' or 'light bites'. Just ask a member of the ward team to order this for you.

Allergy aware

If you have a food allergy and are concerned about the content of any of the foods provided, please ask a member of the ward team for advice.

Special diets

We offer a range of cultural and therapeutic diets to meet specific needs. The ward staff will ensure that you are provided with the right diet and the right texture consistency to suit you. Our range includes:

- Pureed meals
- Soft and bite-sized meals
- Minced and moist meals
- Gluten-free meals
- Low-residue meals
- Halal meals



Did you know?

- Over **4,234** loaves of bread are used per month, that's **84,680** slices!
- Over **14,230** litres of organic milk are delivered to the wards every month.

How did we do?

Please state which menu you are eating from:

Standard Diet

Were your meals fresh and tasty?

Excellent Good Fair Poor



How was the presentation of the meal?

Excellent Good Fair Poor



How was the service you received?

Excellent Good Fair Poor



We welcome any feedback or further comments

